

FLAVIA'S CUCINA ROMANA

DINNER MENU

Indicators: V vegetarian · V+ vegan · GF gluten free · MKT market price

ANTIPASTI (APPETIZERS)

Polpo ^{GF} **MKT**

Grilled octopus, escarole, white beans, Aleppo pepper

Burrata **22**

Seasonal accompaniments

Supplì ^V **21**

Risotto croquette, tomato, Fontina, Pecorino Romano, basil, Calabrian chili aioli

Polpette con Polenta **22**

Beef and pork meatballs, creamy polenta, garlic bread

Carciofi Fritti ^{V+} **23**

Lightly fried quartered artichoke hearts, rice flour dusting, lemon vinaigrette

INSALATE E ZUPPA (SALADS + SOUP)

Gorgonzola e Pere ^{V GF} **22**

Radicchio, arugula, walnuts, Gorgonzola, pears, sherry vinaigrette

Ruola e Finocchi ^{V GF} **20**

Arugula, cherry tomatoes, shaved fennel, Parmigiano Reggiano, capers, red wine vinaigrette

Cicoria **18**

Chicory, lemon anchovy garlic dressing, Pecorino Romano, toasted breadcrumbs

Zuppa di Scarola e Fagioli ^V **16**

Escarole and white bean soup, toasted breadcrumbs, Pecorino Romano, evoo

PRIMI (PASTA)

GNOCCHI

Al Tartufo ^V **31**

Creamy truffle cheese sauce, Swiss, Asiago, Parmigiano Reggiano

Al Ragù **30**

Slow-cooked beef and pork ragù

Ai Quattro Formaggi ^V **27**

Four cheese sauce, Gorgonzola, Swiss, Asiago, Parmigiano Reggiano

Zucca e Noci ^V **26**

Brown butter, roasted butternut squash, sage, Ricotta Salata, toasted walnuts

Alla Norma ^V **26**

Tomato sauce, stewed eggplant, Ricotta Salata

Alla Sorrentina ^V **26**

Tomato sauce, basil, garlic, evoo, Mozzarella di bufala

RIGATONI

Al Ragù **30**

Slow-cooked beef and pork ragù

Al Pesto Bianco ^V **28**

Ricotta pesto, roasted garlic, broccoli rabe, evoo, walnuts

All'Arrabbiata ^V **28**

Calabrian chili, sliced garlic, tomato sauce, spicy evoo

Alla Norma ^V **28**

Tomato sauce, stewed eggplant, Ricotta Salata

SPAGHETTI

Gamberi e Pancetta 45

Shrimp, pancetta, Two River mushroom blend, white wine cream sauce

Alla Carbonara 29

Slow-cured guanciale, egg yolk, black pepper, Pecorino Romano

All'Amatriciana 28

Tomato sauce, slow-cured guanciale, onion

Cacio e Pepe ^V 26

Pecorino Romano, black pepper

Alla Gricia 28

Slow-cured guanciale, black pepper, Pecorino Romano

FUSILLI

Agnello Brasato 32

Braised lamb stew, Ricotta Salata

Ai Broccoli e Salsiccia 30

Broccoli pesto, Aleppo pepper, spicy sausage, Pecorino Romano, charred broccolini

Ai Funghi ^V 27

Roasted Two River mushroom blend, mushroom cream sauce, garlic chips

Ai Fagioli Bianchi ^V 26

Stewed white beans, blistered tomatoes, spinach, Pecorino Romano

SECONDI (MAIN COURSES)

Abbacchio alla Romana ^{GF} ^{MKT}

Braised bone-in lamb shoulder chops, garlic, rosemary, anchovy, fennel, lemon

Salmone 40

Pan-seared salmon, sautéed spinach, mashed potatoes, lemon caper sauce

Ravioli alle Puntarelle 36

Puntarelle, anchovy, garlic, evoo, toasted breadcrumbs, Burrata

Pollo con Peperoncino ^{GF} 40

Slow-cooked half chicken, garlic, lemon, Calabrian chili, roasted potatoes

Bistecca ^{MKT}

Hanger steak, herby salsa verde, charred lemon

Scaloppine di Pollo ^{GF} 32

Sautéed chicken breast, marsala wine sauce, broccoli rabe, mashed potatoes

CONTORNI (SIDES)

Funghi (Two River mushroom blend) ^{V+} ^{GF} 15

Finocchio arrosto (roasted fennel) ^{V+} ^{GF} 14

Patate croccanti (fingerling potatoes) ^{V+} ^{GF} 14

Broccoli di rapa ^{V+} ^{GF} 12

Polenta ^V ^{GF} 12

Patatine fritte (torpedo fries) ^{V+} 12

Guest notes:

Please inform your server of any allergies. Our kitchen handles gluten, dairy, and nuts.

Gluten free pasta and gnocchi available upon request, +3.

Private events + catering available. Inquire at flaviascucina.com.

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Policies:

A 20% gratuity will be automatically added to parties of 8 or more.

A 2.9% surcharge will be applied to all credit card payments.

No substitutions or half portions, please.